



Hokkaido Toyako
Summit 2008

<Press-Release>
July 7, 2008
Ministry of Foreign Affairs

G8 Social Dinner (July 7, 2008)

< Theme >

“Hokkaido, Blessings of the Earth and the Sea”

To develop the menu for the G8 Summit, Katsuhiko Nakamura, Hisashi Saito, and Hiroshi Nakamichi of the Windsor Hotel Toya, who know everything there is to know about food in Hokkaido, will take central roles to present the cuisine that can only be enjoyed in Hokkaido. The three specialists will make the best of Hokkaido’s natural blessings in Hokkaido, supported by “higher quality ingredients,” “more natural ingredients,” and “the soil with which to enjoy them.”

Amuse-bouche

Corn stuffed with Caviar



Smoked Salmon and
Sea Urchin “Pain Surprise style”



Hot Onion Tart



Winter Lily Bulb and
Summer Savory





Hokkaido Toyako
Summit 2008

G8 Social Dinner (July 7, 2008)

Folding Fan Modeled Tray decorated with Bamboo Grasses for Tanabata Festival

- Kelp-flavored Cold Kyoto Beef Shabu-Shabu, Asparagus dressed with Sesame Cream
- Diced Fatty Flesh of Tuna Fish, Avocado and Jellied Soy Sauce, and Japanese Herb "Shiso"
- Boiled Clam, Tomato, Japanese Herb "Shiso" in Jellied Clear Soup of Clam
- Water Shield and Pick Conger dressed with Vinegary Soy Sauce
- Boiled Prawn with Jellied Tosazu-Vinegar
- Grilled Eel rolled around Burdock Strip
- Sweet Potato
- Fried and Seasoned Goby with Soy Sauce and Sugar



Hairy Crab "Kegani" Bisque Style Soup



Salt-Grilled Bighand Thornyhead with Vinegary Water Pepper Sauce



Poele of Milk Fed Lamb from "Shiranuka" Flavored with Aromatic Herbs and Mustard and Roasted Lamb with "Cepes" and Black Truffle with Emulsion Sauce of Lamb's Stock and Pine Seed Oil





Hokkaido Toyako
Summit 2008

G8 Social Dinner (July 7, 2008)

***Our Special Cheese
selection
Lavender Honey,
and
Caramelized Nuts***



G8 Fantasy dessert



***Coffee served with
Candied Fruits and
Vegetables***

ISOJIMAN Junmai Daiginjo Nakadori (*Sake*) /
Isojiman Shuzo Shizuoka (Japan)
Corton Charlemagne 2005 / Louis Latour
Bourgogne (France)
Ridge California Monte Bello 1997
Ridge Vineyards (U.S.A.)
Tokaji Esszencia 1999 / Kiralyudvar Vineyards &
Winery Tokaji (Hungary)



Hokkaido Toyako
Summit 2008

Three Specialists Profile



Katsuhiro NAKAMURA

Grand Chef of the Windsor Hotel Toya, born in 1944 in Kagoshima

Nakamura moved to Europe in 1970, training at several two-star and three-star restaurants listed in the Michelin Guide. In 1979, he became the first Japanese to win one star of the Michelin Guide as the grand chef of a Paris restaurant "Le Burdonnais." After coming back to Japan in 1984, he had been the Grand Chef of Hotel Metropolitan Edmont in Tokyo. In December 2008, he was invited by the Windsor Hotel Toya as the grand chef.



Hisashi SAITO

Advisor of the Windsor Hotel Toya, Food Journalist, born in 1948 in Hokkaido

Saito was a food journalist for more than 30 years, and was the chief editor of the journal "Cuisine Kingdom." In recent years, he works as an advisor of many hotels and restaurants, including the Windsor Hotel.



Hiroshi NAKAMICHI

Owner-chef of the resrtaurant-group "Lapin Foods," advisor of the Windsor Hotel Toya, born in 1951 in Hokkaido

Nakamichi started his French chef career in 1970 at Sapporo Grand Hotel. He spent 3 years in France in order to train at famous restaurants. He won many prizes of chef contests, including the grand prize of the International Chef Olympic Games in 1982. All his restaurants are located in Hokkaido, produce cuisine using a lot of local and wild ingradients.